# BA Brown ALe 12 BLG

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **14.8**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Weyermann - Pale Ale Malt | 3.4 kg *(85%)* | 85 % | 7 |
| Grain | Carahell | 0.4 kg *(10%)* | 77 % | 26 |
| Grain | Weyermann - Carafa II | 0.2 kg *(5%)* | 70 % | 837 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Challenger | 15 g | 60 min | 7 % |
| Boil | Challenger | 15 g | 15 min | 7 % |
| Boil | Warrior | 30 g | 5 min | 15.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |